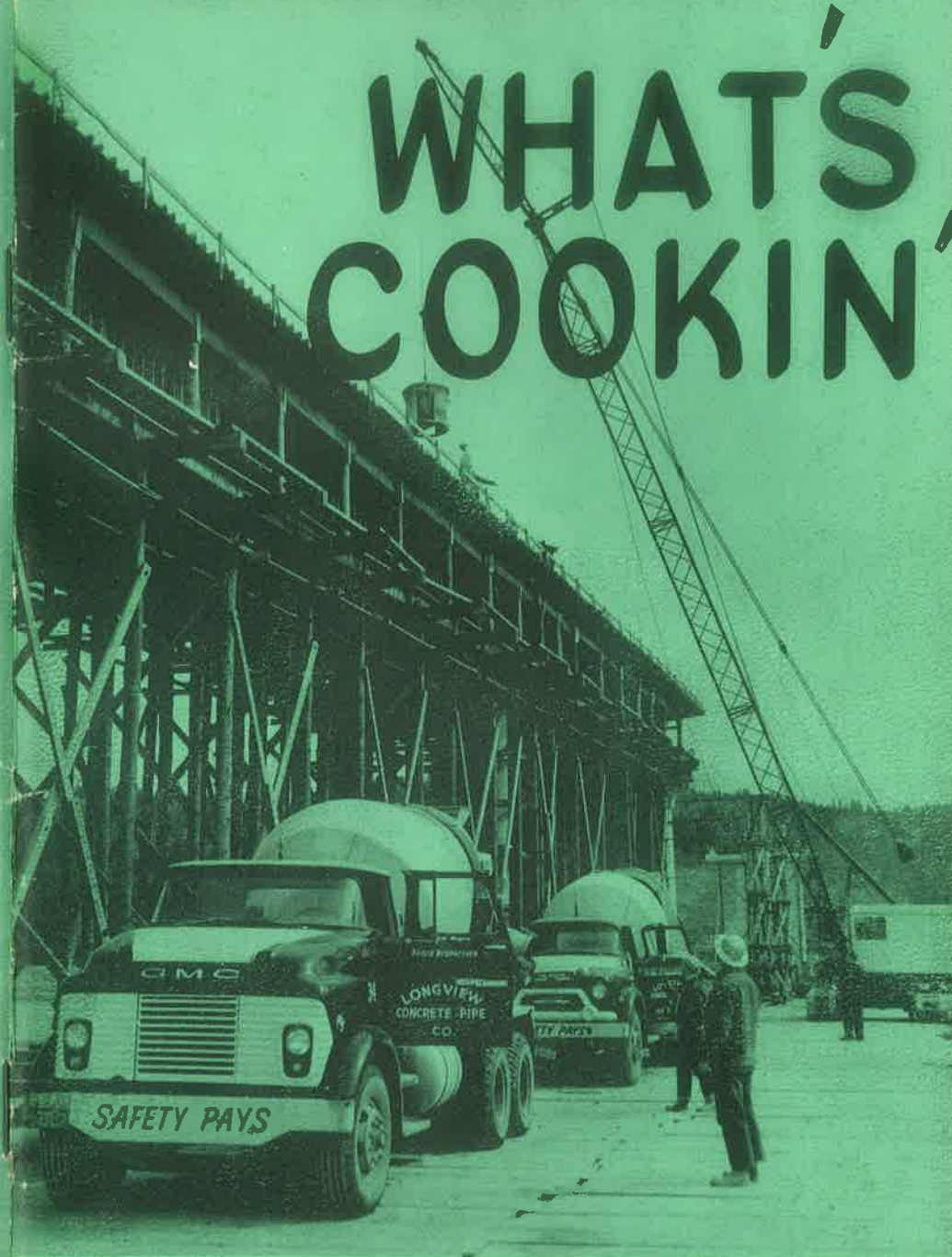




DIAL 425-3340

WHAT'S COOKIN'



LONGVIEW CONCRETE PIPE
LONGVIEW, WASHINGTON

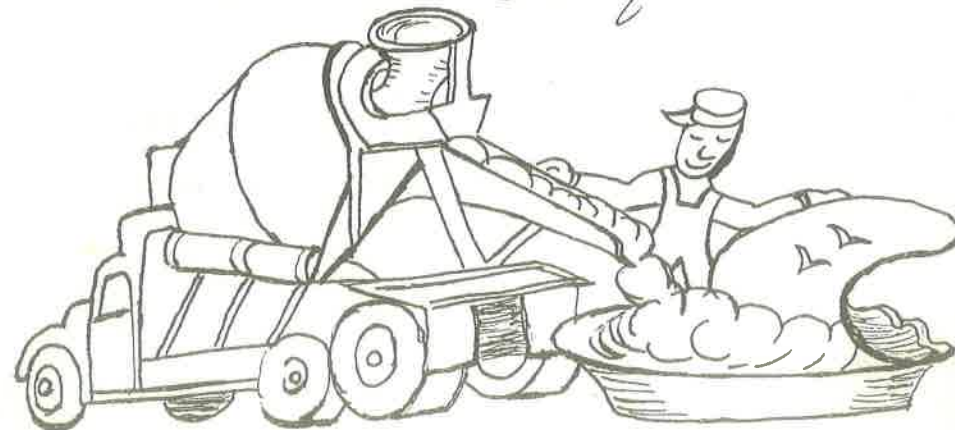
Dedicated to: Our Customers.

We at Longview Concrete Pipe Company appreciate this opportunity to share with our customers, past, present and future, some of our ideas, recipes, and humor--some facts and a lot of fancies.

We hope you'll enjoy this as much as we enjoyed making it, and accept it as a small token of our pleasure in doing business with you.

All of us, Office and outside crew, have had a hand in this, and we are very happy to be able to share with you our favorite recipes. We think you'll like them too.

H. L. Jack James
Lula Hannaford
Gladys Jacobsen
Elaine Bradford



What Ready Mixed Concrete Is:

Ready mixed concrete is a combination of sand and gravel with portland cement and water, mixed with such control as to produce a quality product delivered to you, the consumer, in a plastic and unhardened condition.

Our ready mixed concrete plant in many ways resembles the operation of a custom tailor, where every job is tailor-made, to customers' specifications. Similarly in our ready mixed concrete plant, each batch is tailor-made to the customer's specifications and requirements.

Our ready mixed concrete plant has trained personnel who are available to give competent advice on all phases of concrete construction. They can recommend mixes for various jobs--arrange scheduling to suit any requirement and attend to the hundred and one details necessary for complete customer satisfaction.

Our ready mixed concrete plant produces a quality product, backed up by quality service. Concrete could be mixed with spade and hoe, but modern equipment and methods enable us to do the job quickly, with rigid quality control, and with greater economy to you, the customer.

THE LONGVIEW CONCRETE PIPE COMPANY, the Ready Mixed Concrete Producer in your community is an example of technical and economic progress typical of the times. The combination of advanced technology and business efficiency of your ready mixed concrete producer has made modern construction better in quality and more efficient in cost.

The concrete foundation in your home, the bridges, public buildings, sidewalks and streets of your community, office buildings, retaining walls and swimming pools are illustrations of the contribution that we, the ready mixed concrete producer, have made better, cleaner and safer living in a modern America.

The rapid growth of our country and its thousands of communities is evidenced by the ever-increasing use of ready mixed concrete, a symbol of modern progress and America's most economical, longest lasting building material.

ORDER
CONCRETE
THE
MODERN
WAY

ITS

R E A D Y M I X



Beef Tenderloin with Mushroom Stuffing

1 beef tenderloin $1\frac{1}{2}$ C bread crumbs
about 3 pounds $\frac{1}{2}$ C diced celery
1 small onion, chopped hot water
4 oz can mushroom salt, pepper
2 oz butter 4 slices bacon

Have tenderloin split and flattened at the market. Lightly brown onion and mushrooms in butter. Add bread crumbs, celery, and hot water to moisten. Season; spread over half the meat. Bring second half over; fasten edges together. Season; place bacon slices over top. Roast uncovered in moderate oven (350°) for 1 hour. Serves 6 to 8.

Lemon Meringue Pie

1 C sugar 3 egg yolks
 $1\frac{1}{4}$ C water 2 tablespoons milk
1 tablespoon butter 1 baked pastry shell
 $\frac{1}{4}$ C cornstarch Meringue:
3 tablespoons cold water 3 egg whites
6 tablespoons lemon juice 6 tablespoons sugar
1 teaspoon grated lemon 1 teaspoon lemon
peel juice

Combine sugar, water, and butter; heat until sugar dissolves. Add cornstarch blended with cold water; cook slowly until clear, about 8 minutes. Add lemon juice and peel; cook 2 minutes. Slowly add egg yolks beaten with milk; bring to boiling. Cool, and Pour into cooled baked shell. Meringue: Beat egg whites stiff but not dry; add sugar gradually; add lemon juice at the last. Spread over cooled filling, sealing to the edges of pastry. Brown in a moderate oven (350°F) 13 - 15 minutes.

Becoming plump is routine for a woman:
she just fills out a form.

The most underdeveloped territory
in the world lies under your hat.



Cheese Casserole Loaf

Scald and cool;
1 cup milk 3 tbsp sugar
1 tbsp salt 1 tbsp butter

Dissolve 2 pkgs yeast in 1 C
lukewarm water. Add milk
mixture; 1 cup grated cheddar
cheese; $4\frac{1}{2}$ cups sifted flour.

Blend well. Set in warm place
Let raise until double in bulk
(about 45 minutes). Stir batter down.

Beat $\frac{1}{2}$ minute. Turn into greased $1\frac{1}{2}$ qt.
casserole. Bake at 375°F for one hour.



Jello Cake

1 pkg yellow cake mix $\frac{3}{4}$ cup cold water
 $\frac{1}{2}$ tsp vanilla 1 pkg lemon jello
4 eggs

Beat above ingredients for 3 minutes then add
 $\frac{2}{3}$ cup Wesson oil; beat in. Put in large pan
Bake at 350°F for 35 - 40 minutes. Let cool
partly. Poke holes in it with fork or ice pick.
Mix 2 cups powdered sugar and $\frac{1}{3}$ cup lemon juice.
Pour this mixture over cake.

Easy Shrimp Dinner

5 lb frozen jumbo shrimp, $2\frac{1}{2}$ lbs butter
2 cloves garlic whole 1 lemon cut in half

Melt butter in deep pan, add garlic, toss in lemon
and shrimp. Bubble for 20 minutes. Serve with
small dishes of the melted butter, toast or other
breads. Serve with tossed salad. Eat with fingers.
Hint; use tea towels for napkins and bibs.

* * * * *

When Lula weighed herself on the scales the other
day. Jack asked her how much she weighed, and
she said, "According to the chart, I should be about
2 inches taller."

Chicken De-Luxe

- | | |
|-----------------------|--------------------------|
| 1 chicken (6lbs) | 2-3 loaves stale bread |
| 2 C chopped celery | white, cubed |
| 1 C chopped onion | 3 Tbsp poultry seasoning |
| 2 Tbsp Heinz 57 Sauce | 4 Tsp salt |
| 1/2 Tsp fresh pepper | 2 eggs |
| 2 Tbsp butter | |

Cook chicken until tender, saving all broth cool, bone, cut in bite size pieces. Saute the celery and onion in butter until soft and yellow. Toss lightly with bread and spices. Add beaten eggs, part of broth, and mix with chicken. Bake in deep covered buttered baking dish in slow oven for about 3 hours. Add broth to keep sufficiently moist. Serve with a good Tossed Green Salad. Serves 20

Very Good Sweet Pickles

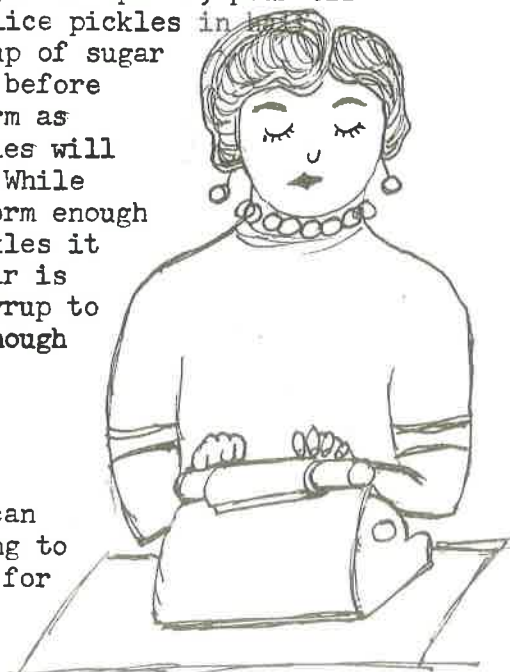
Fill a ONE quart jar with small cukes,

- | | |
|---------------------|------------------------|
| 1 Tbsp mixed spices | 1 tbsp salt |
| 1 tsp horse-radish | 1/4 tsp powdered Alum |
| 1 cup vinegar | cold water to fill jar |

Seal as tightly as possible. Let stand for several months or more. When jar is opened, pour off liquid and discard. Slice pickles in half lengthwise. Add one cup of sugar and let stand 24 hours before using. Liquid will form as sugar dissolves. Pickles will then keep until used. While sugar doesn't always form enough syrup to cover the pickles it seems to work as one jar is used you can add the syrup to the next jar to make enough to cover the pickles.

Glady's Jackson
Tasty Dips

1 pkg cream cheese; 1 can deviled ham; enough Tang to make right consistency for dipping.



Upside-Down Apple Pecan Pie

- | |
|-------------------------------------|
| 4 tablespoons soft butter |
| 1/2 cup brown sugar (packed) |
| 36 to 40 pecan halves |
| crust for one pie (regular 2 crust) |
| 6 cups sliced apples |
| 3/4 cup granulated sugar |
| 2 tablespoons flour |
| 1 tablespoon corn starch |
| 1 teaspoon cinnamon |
| 1/2 teaspoon nutmeg |



Heat oven to 450°F (hot). Line 9 inch pie pan with 13 inch circle of aluminum foil leaving 1 inch over-hanging edge. Spread butter over bottom and sides of foil. Press pecan halves round side down in the butter. Gently pat brown sugar into butter. Prepare pastry for 9 inch two-crust pie. Divide into two parts. Roll one part into an 11 inch circle. Ease into pan. Combine rest of ingredients. Pile mixture over crust in pan. Cover with top crust and seal edges as usual. Prick top with fork. Brush lightly with milk. Bake 10 minutes at 450°F, decrease to 375°F and bake 35 to 40 minutes longer, or until apples are tender. Remove from oven, let stand for 5 minutes. Invert on serving plate. Serve warm. Success Tip: Turn up overhanging edge of foil to catch bubbling juices.

Water Whip Pastry

- | | |
|---------------------------|--|
| 3/4 Cup shortening | 1 teaspoon salt |
| 1/4 Cup boiling water | 1 tablespoon milk |
| 2 Cups all purpose flour. | Place shortening and salt in mixing bowl add water and milk. Whip with fork until liquid is absorbed and smooth. Add flour stir quickly into dough. Shape into ball. Roll 1/2 dough between wax paper on slightly dampened cloth. Remove top paper-invert in 9" pan, peel off wax paper. Trim edges. Roll remaining pastry same as above and invert over filled crust. Press edges and bake at 425°F for 40 minutes. |

Elaine Bradford



FLUFFY
HOSS

1 C flour
1 tsp salt
2/3 C sugar
3 eggs

Praline Cake

3 1/2 tsp b.k. powder
1/3 C butter
1/2 tsp vanilla
1/4 C milk

Sift flour once then measure, sift flour, baking powder and salt. Cream butter until soft and smooth. Add sugar gradually creaming until very light, add vanilla. Separate eggs beat yolks into batter mixture. Add dry ingredients and milk alternately into butter mixture. Fold in stiffly beaten egg whites and pour into a well greased layer cake dish. Bake at 375°F for 25 minutes.

Praline Topping

2 tablespoons butter
1 egg
1/2 teaspoon vanilla
1 Cup brown sugar
1 tablespoon flour
3/4 Cup pecan meats

Melt butter in a skillet. Add brown sugar, well beaten egg and flour, mix well. Cook over low heat about 3 to 5 minutes stirring constantly. Remove from heat and add vanilla and pecans. Pour over cake and return to oven at 400°F for about 5 - 7 minutes until coating becomes solid.

Leo Authier

Leo, looking up from newspaper, to Anita: "What's happened between you and the retail merchants, dear? I see they say business is off."

* ** *

My mother-in-law is a dear, and I can hardly wait for the season to open.

* ** *

Since the discovery of elastic, it is estimated that women take up on-third less space.

Boiled Cake

1 C shortening
2 C cold water
1 C raisins
1/2 tsp. cloves
2 C sugar
1 C chopped nuts
1/2 tsp. nutmeg
1 tsp. cinnamon

Mix and boil 4 minutes only, let cool to luke warm - add 3 C flour sifted with 2 teaspoons soda. Bake at 350°F. for 40-45 minutes.

Mt. Baker's No Cook Cookies

1/2 C chocolate chips
2 beaten eggs
1/2 tsp. salt
1/2 C baby marsh-
mallows
2tbsp butter melted
2 C powdered sugar
1 tsp. vanilla
1 C chopped nut meats.

Add powdered sugar, salt to eggs and beat. Add vanilla, chocolate chips and marshmallows with chopped nuts. If this is too thin to handle, set in refrigerator to thicken. Drop by teaspoons in fine coconut and roll. Place on wax paper to set.

No Cook Marshmallow Frosting

1/4 tsp. salt
1/4 C sugar
1 1/4 tsp vanilla
2 egg whites
3/4 C Karo (red label)

Add salt to egg whites and beat until mixture forms soft peaks, gradually add sugar, 1 tablespoon at a time, beating until smooth and glossy. Slowly add Karo, beating thoroughly after each addition until firmly peaked. Fold in vanilla. Will frost two 9 inch layers.

* * *

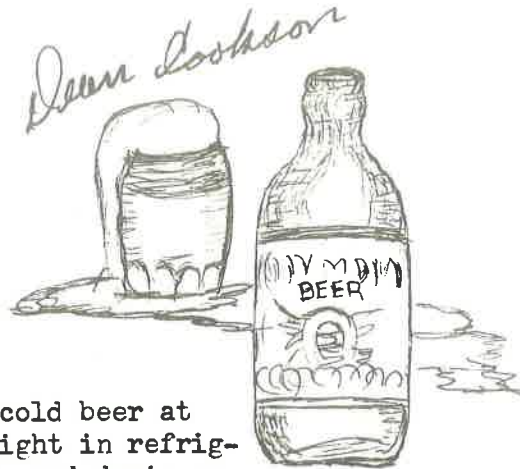
The mother of a Southern belle, when asked by her daughter, "What do you give a man who has everything?" replied: "Encouragement, dear, encouragement."

* * *



Dean's Stew

- 2 lbs lean beef cut in 1 inch cubes
- 1 stubby of beer
- 2 medium sized onions
- $\frac{1}{2}$ cup thick sour cream
- $\frac{1}{2}$ cup water
- 2 tablespoons grated American cheese
- $\frac{1}{2}$ teaspoon salt and a dash of pepper



Marinate cubed beef in cold beer at least 3 hours or over night in refrigerator; remove from beer and drain on paper towel. Roll meat in flour; brown in hot fat. Add onion. Combine remaining ingredients; pour over meat. Cover closely and cook slowly until tender, about 2 hours. Serves 6

Beer Spice Cake

- $\frac{1}{2}$ cup butter
- 1 cup brown sugar
- 1 lightly beaten egg
- $1\frac{1}{2}$ cups sifted flour
- 1 teaspoon baking powder, cloves, cinnamon, allspice
- $\frac{1}{4}$ teaspoon each soda and salt.
- 1 cup each walnuts and dates 1 cup beer

Cream together butter and brown sugar until light. Stir in the beaten egg. Sift together flour and all dry ingredients over chopped walnuts and dates. Add to creamed mixture alternately with beer. Pour batter into greased 9 x 5 x 3 inch loaf pan. Bake 50 minutes or until done at 375 °F.

Red Cabbage

- 1 head red cabbage
 - $\frac{3}{4}$ cup water
 - $\frac{1}{2}$ cup vinegar
 - 1 peeled, cored, sliced apple
 - $\frac{1}{2}$ cup sugar
 - $\frac{1}{4}$ cup melted butter
 - 1 diced small onion
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{2}$ cup beer
 - $\frac{1}{4}$ teaspoon pepper
- Cook slowly in covered pan for 20 - 30 minutes.

Suet Pudding

- 3 C suet-chopped or ground
 - 2 Cups flour
 - $\frac{1}{2}$ cup brown sugar
 - 1 tsp salt
 - $\frac{1}{2}$ tsp soda
 - 2 tsp baking powder
 - $\frac{3}{4}$ C raisins
 - 1 tsp cinnamon
 - $\frac{1}{4}$ C molasses
- Milk enough to mix well. Stiff dough.

Place dough in cloth sack; allow enough room for expansion of dough as it steams. Place in hot water and steam for 3 or 4 hours.

Sauce

Bob Heininger

- $\frac{1}{2}$ cup butter
- 4 tbsp brown & white sugar
- 4 tbsp flour
- $1\frac{3}{4}$ Cups boiling water
- $\frac{1}{2}$ tsp nutmeg

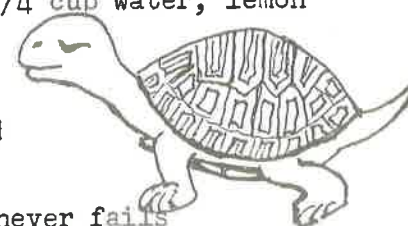
Melt butter; add flour and sugar; blend. Add liquid, stirring constantly. Bring to boiling over low heat, stirring constantly. Add flavoring cover and place over hot water. until ready to serve. May use 2 tsp lemon juice if desired.

Horse-Radish Vegetable Salad

- 1 envelope Knox gelatine
- $\frac{1}{4}$ C sugar
- $\frac{1}{4}$ C water, divided
- 1 tbsp horse-radish
- $\frac{3}{4}$ C thin sliced radishes
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ C lemon juice
- 12 thin slices cucumber
- $\frac{1}{4}$ C fine shredded cabbage
- $\frac{1}{2}$ C fine cut celery

Mix gelatine, sugar and salt thoroly in sauce pan. Add $\frac{1}{2}$ cup of the water. Place over low heat and stir until gelatine is dissolved. Remove from heat and stir in remaining $\frac{3}{4}$ cup water, lemon juice, horse radish. Add vegetables in pattern. Spoon gelatine to cover vegetables and set; then add remaining gelatine and set; unmold to serve.

It may rain or snow - He never fails





Tuna Sandwich Spread

1 can solid pack tuna
 $\frac{1}{2}$ cup mayonnaise
 1 tbsp chopped
 chives or onions
 1 tsp pimienta
 chopped finely

1 hard boiled egg; chopped finely. Combine all ingredients season with salt to suit taste. Hint; better if made several hours before needed.

Billy O. Baugers

Mayonnaise Cake

2 C sifted flour
 $\frac{1}{2}$ tsp soda
 4 tbsp cocoa
 1 C mayonnaise
 2 tsp vanilla
 1 cup sugar
 1 tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{3}{4}$ C cold water

Sift dry ingredients together in bowl. Add mayonnaise all at once and blend thoroly. Add water and vanilla gradually and stir until smooth. Pour into 2 8-inch layer pans, bake at 350°F. for 30 minutes.

Vinegar Pie

8 oz seedless raisins
 $\frac{1}{4}$ pound butter
 2 Cups sugar
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{4}$ tsp allspice
 $\frac{1}{2}$ tsp cloves
 4 eggs, separated
 3 tbsp vinegar
 $\frac{1}{4}$ tsp salt

Thoroughly cream sugar with butter. Add spices and cream again. Add egg yolks, beaten until smooth, add vinegar. Beat mixture until smooth. Stir in raisins. Add salt to egg whites, beat until stiff. Slide whites into sugar and raisin mixture, cut and fold in thoroly. Turn into pastry lined pan and bake for 15 minutes at 425°F. Then reduce to 300°F. for 20-30 minutes. Top should be brown and center of filling jelly-like when done. Let cool 2 or 3 hours before cutting. Serve at room temperature.

Fish Chowder

1 $\frac{1}{2}$ lbs fish (cut 2" cubes) 3 C cubed potatoes in 2 C water (cook 5 Min) add $\frac{1}{2}$ C chopped onions (fried) 3 or 4 slices bacon (fried) Simmer together with potatoes 12 or 15 min. salt and pepper and add 3 C scalded milk. Serve hot with crackers. To improve flavor - simmer backbone, tail and trimmings in just enough water to cover; strain; add to chowder.

Shrimp Creole

2 T butter
 1 C drained Cooked rice
 $\frac{1}{4}$ C tom sauce or soup
 $\frac{1}{2}$ t onion juice (use grated onion)
 1 can shrimp
 $\frac{1}{2}$ C heavy cream
 $\frac{1}{4}$ t celery salt

Melt butter, add cleaned shrimp and simmer 3 min. add rice, cream (half & half may be used), tomato soup and seasonings. Heat to boiling. Place in greased casserole let stand a while before baking scatter $\frac{1}{2}$ cup buttered crumbs over top. Bake 30 minutes at 350°F. Serves 4.

Zesty Baked Potato

6 medium sized potatoes
 1 cup sour cream
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup chopped chives

Bake potatoes 1 hour at 350°F remove from oven and cut a slice from top scoop out as much as possible; mash well and mix with sour cream, salt and chives. Place potato mixture into potato shells sprinkle with paprika and return to oven for 15 minutes longer. Serve.



Albert's Fish Stew - -

Al. Hendrickson

Hungarian Frosting

Blend $\frac{1}{2}$ cup mayonnaise $\frac{1}{2}$ cup pwd. sugar
 2 tsp water or milk $\frac{1}{4}$ tsp cinnamon
 1 ounce unsweetened
 chocolate, melted. Add enough powdered
 sugar to give a good spreading consist-
 ence about $\frac{3}{4}$ cup. Beat well and spread
 on cake. 8 inch square.

Mayonnaise Pie Crust

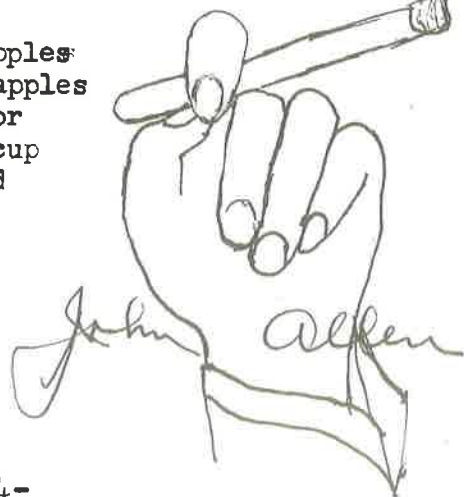
Blend $\frac{1}{3}$ cup mayonnaise with 1 table
 spoon of water. Add 1 cup of sifted
 flour. Blend lightly and press into a
 ball. In cool dry weather, roll out on
 lightly floured board to fit 9 inch pie
 pan. Trim, flute edges, prick well.
 Chill 15 to 25 minutes then bake at 425°F
 for 10 or 12 minutes.

Crunch Candy

Melt 1 (6ounce) package of chocolate chips;
 over hot-but not boiling water. Add $1\frac{1}{2}$
 cups of puffed rice or puffed wheat. Mix
 until kernels are well coated. Drop from
 teaspoon onto greased platter or cookie
 sheet. Store in refrigerator.

Ginger ApplePie

1 #2 can pie sliced apples
 or 3 cup fresh sliced apples
 2 tsp instant tapioca or
 1 tsp arrowroot. $\frac{3}{4}$ cup
 sugar; 2 tsp crystallized
 ginger (chopped fine)
 1 tsp butter and
 pastry for a 2 crust
 pie. Bake as usual in
 a moderate oven 375°F .



June just home from store-
 "Dear, I scratched the
 front fender a little. If
 you want to look at it,
 it's in the back seat."

"Lee, why aren't there more
 women skin divers?"
 "they can't talk under
 water you know!"

Lee G. Scheffe

Holiday Torte

Mix in separate dishes -

1 package orange jello	$\frac{1}{2}$ cup boiling water
1 package lime jello	$\frac{1}{2}$ cup boiling water
1 package cherry jello	$\frac{1}{2}$ cup boiling water

Put each flavor in separate dishes so it can be cut
 in small squares later.

Mix together: -

1 cup hot pineapple juice,	1 package lemon jello
$\frac{1}{4}$ cup sugar,	$\frac{1}{2}$ cup cold
water. Put mixture in refrigerator until syrupy. Cut	

jello into small squares. Whip 2 cups whipping cream
 and fold into pineapple syrup - fold in small squares
 of jello.

Line large dish with $2\frac{1}{4}$ graham crackers that have been
 rolled and mixed with $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup melted
 butter. Press mix down well - save some to sprinkle
 on top. Pour mix into lined dish - put remaining
 crumbs on top. Place in refrigerator until firm.

Nibblers for a Crowd

Mix 10ounce boxes of oat cereal, stick pretzels,
 rice cereal and shredded Ralston with 4 cans cocktail
 peanuts in large baking dish. Mix $1\frac{1}{4}$ cups salad oil
 with $\frac{1}{2}$ teaspoon Tobasco and 2 teaspoons each Worcester-
 shire sauce, seasoning salt, garlic salt and celery
 salt, and pour over dry ingredients. Bake in a slow
 oven (250°F) for about 1 hour, stirring occasionally
 to blend flavors.

Buttermilk Puffs

2 C flour 1 tsp B. Powder
 1 C sugar 3/4C buttermilk
 1 tsp salt 1/4C cooking oil
 1 tsp soda 1 egg
 1 tsp mace (optional)

Sift dry ingredients together, add buttermilk, oil and egg. Beat until smooth. Drop by scant tsps. into hot fat (375) Fry until golden brown, about 3 minutes. Drain on absorbent paper. Roll warm puffs in sugar and cinnamon.



Buttermilk Pie

1/4 C soft butter 2/3 C sugar
 1/2 tsp nutmeg 3 eggs
 3 tblsp flour 1/2 tsp salt
 1/2 tsp grated lemon rind 2 C fresh buttermilk
 2 tsp vanilla

9" unbaked pastry shell

Combine butter, sugar and nutmeg, cream. Beat in eggs, one at a time. Add flour and mix well. Stir in salt, lemon rind, buttermilk and vanilla. Mixture will look curdled, but this is as it should be.) Pour into pastry lined pan. Bake in hot oven (450) for 10 minutes. Reduce heat to moderately slow (350) for 30 minutes or set.

Home Soap

2 1/2 lbs clean fat (washed)
 1 1/2 pts cold water) Stir together until dissolved
 1 can lye) in pyrex or earthenware crock.
 1/2 C household ammonia) Stir into lye solution and
 1 1/2 Tbsp Borax) cool to about 80 F.

Heat fat until just melted. (should be about the same temp. as lye solution.) Pour slowly into lye solution stirring until about the consistency of honey. Pour into mold. Cover let harden. Cut into bars when firm, Let cure for a week or two before using

Old Fashioned Swiss Steak-Country Style

For meats that are not so tender: cheaper cuts such as blade cuts, pot roasts, Deer or Elk are ideal.

Use 3 pounds meat. Place on well floured board and cover with flour, pound - turn mover cover with flour and pound do this two or three times until it will not hold any more flour. Use a heavy skillet or roaster. Place on burner and add two heaping table spoons of shortening.

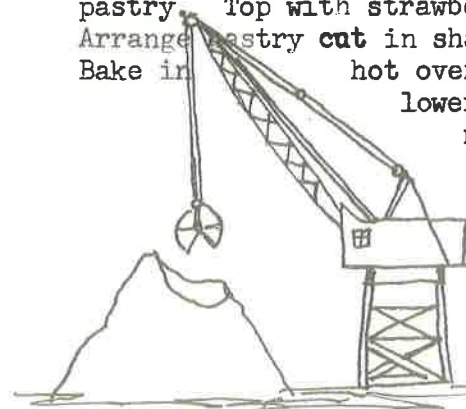
Place meat in skillet and brown well on both sides then remove meat and add two rounded table spoons flour stir and cook until very dark. Add water to make gravy. When gravy has become rich and thick Return meat to gravy and add 1/2 cup catsup over meat also 1/4 cup worcestershire sauce. 4 thin slices onion and 1 teaspoon fine chopped green pepper. Salt and pepper to taste. Cook in moderately cool oven 275-300°F for 2 1/2 to 3 hours or until meat is tender. Be sure to place cover on skillet or roaster.

Strawberry Rhubarb Pie

1 C sugar 1/4 C orange juice
 1/4 tsp salt 3 c cut rhubarb
 1/4 tsp nutmeg 1 recipe for pastry
 2 tbsp quick tapioca 1 C sliced strawberries
 1 tbsp butter

Combine sugar, salt, nutmeg, tapioca, orange juice and rhubarb; place in 9-inch pie pan lined with pastry. Top with strawberries and dot with butter. Arrange pastry cut in shape of daisies over top. Bake in hot oven (450°F) 10 minutes, then lower heat to (350°F) for 30 minutes. Cool and serve.

Very good with ice-cream or whipped cream flavored with 1/2 teaspoon vanilla.



Bennett Pouchard

Hamburger Steak

2 pounds ground beef
 $\frac{1}{4}$ cup minced green onions
 $\frac{1}{4}$ cup minced white onions
 $\frac{1}{2}$ cup toasted fine crushed crumbs
1 teaspoon salt dash nutmeg
 $\frac{1}{2}$ teaspoon pepper 2 tbsp. Worcestershire sauce
2 eggs well beaten 1 tbsp. chopped parsley

Combine all ingredients in large mixing bowl. Let stand for about 20 minutes then shape into steaks. May be fried in hot skillet or broiled over hot charcoal. Prepare Special Steak Sauce.

Steak Sauce

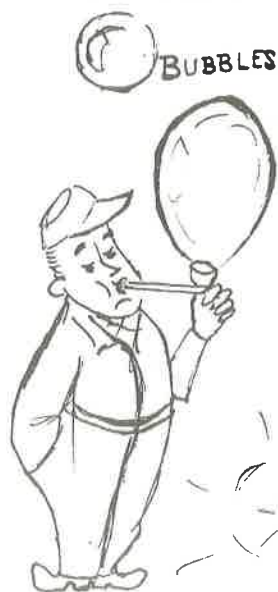
$\frac{1}{2}$ cup butter 1 tbsp. Worcestershire sauce
 $\frac{3}{4}$ Cup glace de viande (from beef)
pinch chipped parsley
Melt butter, heating until golden brown. Add worcestershire sauce and glace de viande; Cook 1 min. and add parsley. Serve with steaks.

Banana Doughnuts

$\frac{3}{4}$ C butter or shortening
1 C sugar 3 eggs, well beaten
1 C mashed bananas $\frac{1}{2}$ C sour milk
5 C sifted flour
4 tsp baking powder
1 tsp soda 1 tsp nutmeg
 $\frac{1}{2}$ tsp cinnamon 2 tsp salt

Cream butter and sugar. Beat until fluffy- Add eggs combine bananas and milk and add. Sift all dry ingredients and add. Mix until smooth. Chill in ref. before rolling. Turn onto floured board. Roll to $\frac{1}{2}$ " thickness. Cut with floured cutter. Fry in deep fat at 375° until light brown. about 4 dozen.

Marvin Leonard



Caesar Salad

* $\frac{1}{2}$ C garlic olive oil 1 tsp worchestershire
 $\frac{1}{4}$ C grated parmesan cheese sauce
2 C crisp croutons 1 bunch watercress
 $\frac{1}{2}$ head lettuce $\frac{1}{4}$ lb. bleu cheese
 $\frac{1}{2}$ tsp celery salt 1 tsp salt
 $\frac{1}{2}$ head curly endive 1 raw egg
dash pepper $\frac{1}{2}$ cup lemon juice

*Garlic oil - place one or two garlic buds in $\frac{1}{2}$ C olive oil and let stand over night. Remove garlic and add salt, celery salt, pepper and worchestershire sauce. Break crisp greens into salad bowl; Add cheeses. Pour oil over greens. Break whole egg into salad. Pour lemon juice directly over mix. Serve at once. Serves 8.

Tuna Biscuit Roll

1 can (6-7oz) flaked tuna 1 can cream of mushroom soup
1 can (3-4oz) sliced mushrooms, drained 2 C biscuit mix
2 tbs diced pimiento 1 tsp onion powder
2 tbs parsley flakes $\frac{1}{2}$ tsp seasoned salt
1 tbs butter $\frac{2}{3}$ C milk

Combine tuna, mushrooms, pimiento, parsley, and 2 tablespoons undiluted soup in small bowl. Combine biscuit mix, onion powder, and salt in bowl; add milk, stir. Roll on floured board; knead 5-6 times. Roll dough 9"x12". Spread tuna mixture on dough; roll up, jellyroll shape dot top with butter. place on greased cooky sheet. Bake in hot oven 425° F 20-25 minutes. Serve with sauce of balance cream of mushroom soup and $\frac{1}{2}$ cup milk, heat slowly, stirring until smooth. Serves 8.



Hilbert Buck

Sugar Cookies

1 C shortening) cream until light and
 1 1/4 C sugar) fluffy
 3 eggs well beaten add to first mixture
 3 C flour sifted with 1 tsp salt
 Mix well and add 1 tsp vanilla. Chill dough over
 night. Roll out 1/8 inch thick. Cut and sprinkle
 with sugar. Bake at 350° for 10-12 minutes.

Porcupines

1 lb. ground beef 1/2 lb. ground pork
 2/3 C raw rice 1 medium onion, grated
 2 tsp salt 1 tsp sugar
 1 egg, beaten 1/4 tsp nutmeg
 1/2 C water or cream

Mix thoroly. Shape into small balls and
 roll in flour. Make meat mixture as
 soft as it can be handled. Heat 1 can
 cream of tomato soup with 2 cups of
 water in large baking pan. Drop
 meat balls into hot soup and bake
 at 375° for 50 minutes. Add
 hot water during the baking so
 there is enough gravy. Best
 served with mashed potatoes.

Claude Whitcomb

Diets are
 for those who
 are thick and
 tired of it all

Conscience:
 Something that
 no's what's wrong.

Into each life some
 rain must fall, but
 some people go around seeding
 clouds.

Herring Salad

1 1/2 lbs salted herring 1 pared apple, cubed
 2 medium-size cooked 2 tbsp vinegar
 potatoes 1 tbsp sugar
 4 cooked beets, cubed 1/4 tsp white pepper
 1 tbsp fine chopped 1/2 cup heavy cream,
 Bermuda onion whipped

Cover herring with water and soak overnight. Bone;
 skin and cut in cubes. Combine herring, potatoes,
 beets, onion, apple, vinegar, sugar and pepper. Chill.
 Fold in cream just before serving. Serve in scallop
 shells or mold in loaf pan. Garnish with sieved
 hard-cooked egg yolk. Serves 8 - 10

Scallop Stew

3 C milk 1 1/2 tsp salt
 1 C heavy cream 1 pound sea scallops
 2 tbsp butter Dash Paprika
 1 tsp steak sauce Chopped parsley

In top part of large double boiler over boiling
 water, heat first 5 ingredients. Mince scallops
 and add to milk mixture. Cook 5 minutes. Serve
 sprinkled with paprika and chipped parsley. Makes
 4 servings.

Tasty Shrimp Dip

1/2 pint sour cream 1/4 cup mayonnaise
 1 can tiny shrimp (4 1/2 oz.) 1/4 tsp worcestershire sauce
 1 tbsp fine chopped chives. Combine all ingredients
 several hours before needed. Cover in refrigerator.

"Oops, wrong address!!!!"



Banana Bread

- | | |
|--------------------------|---------------------------------|
| 1 cup sugar | 2 eggs (beaten) |
| $\frac{1}{2}$ cup butter | 2 cups flour |
| 3 bananas | 2 tbsps sour milk |
| 1 teaspoon soda | $\frac{1}{2}$ tsp baking powder |

Mash bananas, Mix with other ingredients
Bake in loaf pan 9x5x3 for one hour. In
a moderate oven (350°F.)

Pineapple Nut Bread

- | | |
|---------------------|-------------------------|
| 2 C flour | $\frac{1}{2}$ C sugar |
| 1 tsp baking powder | tsp salt |
| 1 C raisins | $\frac{1}{2}$ C walnuts |
| 1 egg beaten | chopped |
| 1 tsp vanilla | 2 tbsp butter |
| 1 C pineapple | 1 tsp soda |
| with juice | |

Sift flour, sugar, baking powder and
salt into bowl. Add raisins and nuts
Combine egg, vanilla and melted short-
ening; add to mixture. Dissolve soda
in pineapple and add.

Stir until just blended.
Pour into greased 8x4x4
loaf pan and bake at 350°F.
about an hour, or until
tester comes out clean.
Cool on rack. Serve with
cream cheese for a spread.

- Tasty Dip or Spread
- | |
|------------------------|
| 1 package cream cheese |
| 1 can deviled ham |
| 2 or 3 tbsp mayonnaise |

Combine all ingredients.

Paul Williams

Paul getting his exercise



Chocolate Pie

- | |
|------------------------------------|
| 2 cups milk |
| $\frac{1}{4}$ cup white corn syrup |
| cup cocoa |
| cup hot water |
| tablespoons corn starch |
| teaspoon salt |
| cup of sugar |
| 3 eggs |
| 2 tablespoons butter |
| 1 teaspoon vanilla |

Mix cocoa and water together
to make a paste. Add to $1 \frac{3}{4}$
cups of the milk and corn
syrup. Put over medium heat.
Mix corn starch, salt, sugar,
egg yolks and remaining $\frac{1}{4}$
cup of milk together. When
milk comes to a boil add
corn starch mixture. When
thickened remove from heat
and add butter and vanilla.
Cool. Pour into 9 inch pie
shell.

Meringue

Beat 3 egg whites stiff; gradually beat in 6
tablespoons sugar. Pile on tip of pie. and return
to oven for 5 to 7 minutes at 350°F. or until
light brown.

Fred Smith

Shrimp Aspic Salad

- | | |
|--------------------------------|---------------------------------|
| 2 pkgs lemon jello | $3 \frac{1}{2}$ C tomatoe juice |
| 2 small cans shrimp | 1 cup celery |
| $\frac{1}{2}$ cup green pepper | 2 tbsp chopped onion |
| 2 hard cooked eggs (chopped) | |

Put all together in order given. Does not
require any salad dressing.



Olive Nut Bread

2 C flour 1 C walnuts Chopped
3 Tsp bk.pwd. 1 C stuffed olives
 $\frac{1}{2}$ tsp salt 2 tbsps butter
 $\frac{1}{4}$ tsp soda $\frac{1}{4}$ C sugar
 $\frac{1}{2}$ tsp dry mustard and two eggs
 $\frac{3}{4}$ C sweet milk

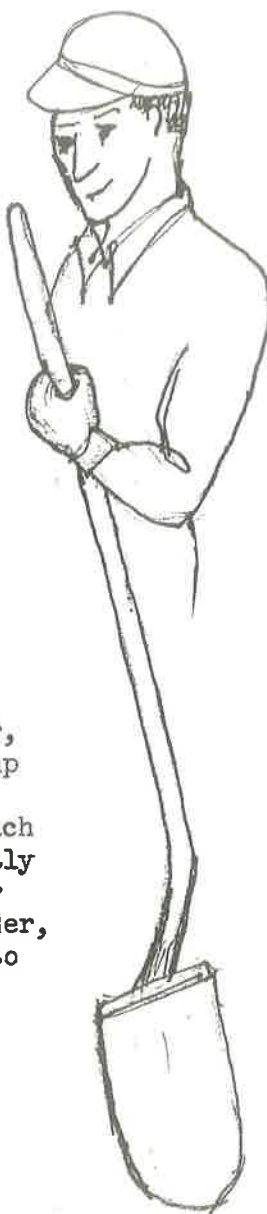
Sift together flour, baking powder, salt, soda, and dry mustard. Add nuts and olives. Cream butter and sugar; beat in eggs one at a time - Add milk and sift dry ingredients. Stir only enough to blend. Turn into well greased loaf pan 9x5x3 and let set for 20 minutes. Bake in moderate oven (350°F) for one hour. Serve with cream cheese spreads.

Carrot Cake

Heat together $1\frac{1}{2}$ cups each water, seedless raisins, $\frac{1}{4}$ cup brown sugar, 1 cup finely grated carrots, $\frac{1}{3}$ cup butter or margarine, $\frac{1}{2}$ tsp. each cinnamon, allspice, salt, $\frac{1}{4}$ tsp. each nutmeg, cloves. Cool; add 1 slightly beaten egg. Add 2 cups sifted flour sifted with 1 tsp. each baking powder, baking soda. Stir smooth; pour into greased loaf pan. Bake about 45 minutes at 325°F. Cool. Ice with mixture of confectioner's sugar, butter and orange juice. Serves 8

Melvin B Westerman

"Courtesy is contagious try some."



Meat Loaf

$1\frac{1}{2}$ lbs ground beef	$\frac{1}{2}$ lb ground pork
1 egg beaten	$\frac{1}{2}$ tsp salt
tsp onion salt=	$\frac{1}{2}$ tsp sage
tsp celery salt	1 Tbsp parsley flakes
tsp pepper	$\frac{1}{4}$ C catsup
1 C milk or water	$\frac{1}{2}$ C flaky prepared cereal or bread crumbs

If flaky cereal is used, crush slightly combine all remaining ingredients; mix well. Add to cereal. Shape into loaf. Bake in moderately hot oven 375°F for $1\frac{1}{4}$ hours. Serves 8-10

Sour Cream Pie

1 C sugar	2 eggs, beaten
tsp cinnamon	1 C dairy sour cream
tsp cloves or allspice	2 tbsps vinegar
tsp salt	1 C seedless raisins
1 unbaked 9-inch pie shell	

Combine sugar, spices, salt and eggs; mix well. Blend in sour cream and vinegar. Add raisins; mix. Pour into pie shell. Bake at 350°F for 1 hour or until set. Let cool at room temperature.

Preserved Ginger Cookies

2 C brown sugar	3 C flour
1 C butter, softened	$1\frac{1}{2}$ tsps soda
2 eggs	$1\frac{1}{2}$ tsps baking powder
$\frac{1}{2}$ C finely chopped preserved ginger	

Shape into two rolls. Let cool over night in refrigerator. Slice thin and bake in hot oven 375°F for 10-12 minutes or until light brown.

The seasons slip by and, before you know it, it's time for the bulbs you didn't get planted last fall not to come up.



Brownies

1 cup sugar	1 egg (beaten)
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
2 tablespoons butter	2 sqrs unsweetened chocolate
1 C uncooked instant wheat	1 C chopped nuts
$\frac{1}{2}$ C sifted flour	$\frac{1}{2}$ C undiluted evaporated milk
1 tsp baking powder	

Blend sugar, egg, salt and vanilla together until light and fluffy; stir in melted butter and cooled chocolate. Add carnation instant wheat flakes, chopped nuts and evaporated milk blending until smooth. Mix flour and baking powder together and add to the butter mixture. Pour batter into buttered square pan (9"x9") and bake in a (350°F) moderate oven for about 30 minutes.

Coffee Cake

1 Cup sugar	$\frac{1}{2}$ Cup butter
2 eggs	1 C molasses
1 C cold coffee	1 tsp soda
1 tsp baking powder	3 Cups flour
1 Cup raisins	$\frac{1}{2}$ Cup currants
$\frac{1}{4}$ tsp each nutmeg, cinnamon, allspice, cloves and salt.	

Cream sugar and butter. Add beaten eggs and molasses, Dissolve soda in coffee. Add to mixture alternately with flour sifted with baking powder, salt and spices. Dredge fruit with flour and add. Bake in a loaf in a slow oven about 40 minutes or until a toothpick comes out clean after sticking it into center of loaf. Good with coffee and fruit.



Ed Spryspek

Cherry Coconut Bars

Bottom:

1 cup sifted flour	$\frac{1}{2}$ cup butter
3 tablespoons confectioners sugar	

Topping:

2 eggs beaten	1 cup sugar
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ tsp baking powder
$\frac{1}{4}$ tsp salt	1 tsp vanilla
$\frac{1}{2}$ cup coconut	$\frac{1}{2}$ cup maraschino cherries quartered

Heat oven to 350°F.

With hands, mix flour, butter, confectioners sugar, until smooth. Spread in 8" pan. Stir rest of ingredients into eggs that have been slightly beaten. Spread over top of other mixture and bake for about 25-35 minutes. Cool slightly and cut into bars. Will puff up and become crusty on top. 35 minutes is usually best to be sure they are done.

Fattigmand

Beat 5 egg yolks; 2 egg whites until light. Add 5 tablespoons sugar and 5 tablespoons thick sweet cream. $\frac{1}{2}$ teaspoon cardamon, $\frac{1}{4}$ teaspoon salt, and flour enough to roll vey thin. Cut into diamond shaped pieces with cutting wheel or a sharp knife. Cook in deep hot fat until golden brown. Dust with powdered sugar.

"May I smoke my cigar in here?" John Allen asked the stewardess as he boarded the plane. "Well, we leave it to your discretion," said the stewardess. "You may smoke if you don't annoy the lady passengers". Then I won't smoke. I'd much rather annoy the lady passengers." answered John

PERTINENT INFORMATION

1 cu yd Concrete Weighs 4,000#
1 " Gravel 2,950#
1 " Sand 2,700#
1 cu yd Concrete covers 81 square feet
4" thick.

For hand mixing use about the following:

1 part cement
3 " Sand
4 " Gravel

For Mortar: 1 part Masonry Cement
3 " Mason Sand

READIMIX TRUCKS: Approx:

Height	11 feet
Width	8 "
Length	24 "
Chutes	12 to 15 feet

Weight of truck empty 19,000#

These figures are approximate as the different trucks vary a little.

HELPFUL HINTS FOR SPOT REMOVAL

CHOCOLATE STAINS:

Massage glycerin into the fabric well and wash out with plain water. If all the stain is not removed the first time, additional applications will do the trick.

MERTHIOLATE and MERCUROCHROME stains may be removed with acidulated alcohol. Add 1 teaspoon vinegar to 1 cup de-natured alcohol, and apply. Then rinse.

GRAVY OR FOOD CONTAINING SUGAR, GREASE AND SOLID MATTER:

Lay the spotted cloth flat on several thicknesses of a towel. Dab on ordinary detergent and water and massage gently. Use enough water in the mixture to send the stain right thru the cloth into the absorbent material beneath. When all the evidence of the stain has disappeared keep on dabbing plain warm water thru the area that was stained. It is a good idea to shift the stained cloth to different areas on the absorbent material below. Finish by wiping the now thoroughly wet area where the spot was with a clean wet cloth from the outside of the wet ring towards the center of the spot.

PAINT: Equal part of turpentine and ammonia will remove paint from clothing, even if the paint has hardened.

And did you know that anything on your hands that was "slick" such as household bleach could be removed by applying vinegar straight from the bottle? Then rinse.

To whiten nylons and orlon drip dries, dip in solution of 2 tsp commercial sodium Thio-sulphate to one gal. hot water

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This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper appears slightly aged or off-white.

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper appears to be from a notebook or a standard ruled sheet of paper. There is no handwriting or other markings on the page.